

## Kleine Zalze Cellar Selection Chardonnay 2014

An elegant, smooth, well balanced wine with pear, orange peel and ripe apple flavours. The Stellenbosch wine with its strong complex flavours on the palate were carefully blended with the lime, mineral Robertson wine thus giving a wine with a good balanced structure.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.59 % vol   rs : 3.1 g/l   pH : 3.67   ta : 6.2 g/l   fso2 : 29 mg/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Fruity

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

Michelangelo International Wine and Spirit Competition - Gold

**ageing :** This wine is ready to be enjoyed now, but can be matured for a further 2 years in the bottle due to the healthy pH acidity balance.

**in the vineyard :** Due to the cooler soil temperatures and the February rain spell, a longer hanging time occurred. The Chardonnay grapes were harvested 12 days later than normal from Stellenbosch vineyards and trellised Robertson vineyards. The high altitudes and south western facing slopes from Stellenbosch provided a good growing climate for the vines.

**about the harvest:** The low yield bearing (7 t/ha) vineyards were harvested early in the morning to ensure excellent cultivar fruit flavours. Grapes coming from the limestone soils of the Robertson region were picked at 22.5°B to ensure good, flinty limestone cultivar intensity.

**in the cellar :** The grapes were harvested separately at full ripeness and the juice was left in contact with the skins for an extended 24 hour period. Slow fermentation took place in stainless steel tanks at very cold temperature and was followed by four months of lees contact before the final blend was composed. With blending the two different regions a unique balance of structure with fruit were obtained.



### Kleine Zalze Wines

Stellenbosch

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